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☐ 1. Document ID: US 6013665 A

Entry 1 of 9

File: USPT

Jan 11, 2000

US-PAT-NO: 6013665

DOCUMENT-IDENTIFIER: US 6013665 A

TITLE: Method for enhancing the absorption and transport of lipid soluble compounds using structured glycerides

DATE-ISSUED: January 11, 2000

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
DeMichele; Stephen J.	Dublin	OH	N/A	N/A
Lee; Theresa W.	Upper Arlington	OH	N/A	N/A
Tso; Patrick	Cincinnati	OH	N/A	N/A

US-CL-CURRENT: 514/458; 514/725, 514/786, 514/946

ABSTRACT:

This invention relates to a method for enhancing the absorption of oil soluble (lipophilic) compounds such as oil soluble vitamins, hormones, nutrients and drugs in an animal. The inventive method comprises administering a lipophilic compound in conjunction with a structured glyceride component characterized in that at least 40% of the glyceride species have: (i) about 33 to 70 wt. % of acyl moieties having 4 to 12 carbon atoms; (ii) about 30 to 67 wt. % of acyl moieties having more than 12 carbon atoms; and (iii) an equivalent carbon number greater than 30 and less than 48. This invention also relates to compositions suitable for administering to an animal comprising a lipophilic compound and a structured glyceride component characterized in that at least 40% of the glyceride species have: (i) about 33 to 70 wt. % of acyl moieties having 4 to 12 carbon atoms; (ii) about 30 to 67 wt. % of acyl moieties having more than 12 carbon atoms; and (iii) an equivalent carbon number greater than 30 and less than 48. The method and compositions of the invention are especially suited for animals that suffer from lipid malabsorption conditions such as Crohn's disease, Cystic fibrosis, and short bowel syndrome.

47 Claims, 5 Drawing figures

Exemplary Claim Number: 1

Number of Drawing Sheets: 5

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Image
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☐ 2. Document ID: US 5972664 A

Entry 2 of 9

File: USPT

Oct 26, 1999

US-PAT-NO: 5972664

DOCUMENT-IDENTIFIER: US 5972664 A

TITLE: Methods and compositions for synthesis of long chain poly-unsaturated fatty acids

DATE-ISSUED: October 26, 1999

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Knutzon; Deborah	Granite Bay	CA	N/A	N/A
Mukerji; Pradip	Grahanna	OH	N/A	N/A
Huang; Yung-Sheng	Arlington	OH	N/A	N/A
Thurmond; Jennifer	Columbus	OH	N/A	N/A
Chaudhary; Sunita	Westerville	OH	N/A	N/A

US-CL-CURRENT: 435/136; 435/189, 435/252.3, 435/254.3, 435/320.1, 536/23.2

ABSTRACT:

The present invention relates to a fatty acid .DELTA.5-desaturase able to catalyze the conversion of dihomo-gamma-linolenic acid to arachidonic acid. Nucleic acid sequences encoding a .DELTA.5-desaturase, nucleic acid sequences which hybridize thereto, DNA constructs comprising a .DELTA.5-desaturase gene, and recombinant host microorganism or animal expressing increased levels of a .DELTA.5-desaturase are described. Methods for desaturating a fatty acid at the .DELTA.5 position and for producing arachidonic acid by expressing increased levels of a .DELTA.5 desaturase are disclosed. Fatty acids, and oils containing them, which have been desaturated by a .DELTA.5-desaturase produced by recombinant host microorganisms or animals are provided. Pharmaceutical compositions, infant formulas or dietary supplements containing fatty acids which have been desaturated by a .DELTA.5-desaturase produced by a recombinant host microorganism or animal also are described.

52 Claims, 21 Drawing figures

Exemplary Claim Number: 34

Number of Drawing Sheets: 17

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWC	Image
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☐ 3. Document ID: US 5968809 A

Entry 3 of 9

File: USPT

Oct 19, 1999

US-PAT-NO: 5968809

DOCUMENT-IDENTIFIER: US 5968809 A

TITLE: Methods and compositions for synthesis of long chain poly-unsaturated fatty acids

DATE-ISSUED: October 19, 1999

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Knutzon; Deborah	Granite Bay	CA	N/A	N/A
Mukerji; Pradip	Gahanna	OH	N/A	N/A
Huang; Yung-Sheng	Upper Arlington	OH	N/A	N/A
Thurmond; Jennifer	Columbus	OH	N/A	N/A
Chaudhary; Sunita	Westerville	OH	N/A	N/A

US-CL-CURRENT: 435/254.2; 435/189, 435/254.21, 435/320.1, 435/325, 435/410, 536/23.1 , 536/23.2, 536/23.7, 536/23.74, 536/24.32

ABSTRACT:

The present invention relates to fatty acid desaturases able to catalyze the conversion of oleic acid to linoleic acid, linoleic acid to gamma-linolenic acid, or of alpha-linolenic acid to stearidonic acid. Nucleic acid sequences encoding desaturases, nucleic acid sequences which hybridize thereto, DNA constructs comprising a desaturase gene, and recombinant host microorganism or animal expressing increased levels of a desaturase are described. Methods for desaturating a fatty acid and for producing a desaturated fatty acid by expressing increased levels of a desaturase are disclosed. Fatty acids, and oils containing them, which have been desaturated by a desaturase produced by recombinant host microorganisms or animals are provided. Pharmaceutical compositions, infant formulas or dietary supplements containing fatty acids which have been desaturated by a desaturase produced by a recombinant host microorganism or animal also are described.

30 Claims, 18 Drawing figures

Exemplary Claim Number: 1

Number of Drawing Sheets: 16

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Image
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☐ 4. Document ID: US 5834044 A

Entry 4 of 9

File: USPT

Nov 10, 1998

US-PAT-NO: 5834044
DOCUMENT-IDENTIFIER: US 5834044 A

TITLE: Method of making a health food product containing anti-oxidants

DATE-ISSUED: November 10, 1998

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Schmitz; Harold H.	Hackettstown	NJ	N/A	N/A
Michael; Dana L.	Andover	NJ	N/A	N/A
Neumann; James C.	Stroudsburg	PA	N/A	N/A
Webster; Michael	Blairstown	NJ	N/A	N/A
Zemenek; Elizabeth	Easton	PA	N/A	N/A
Jerome; Ralph	Blairstown	NJ	N/A	N/A

US-CL-CURRENT: 426/73; 426/311, 426/516, 426/517, 426/531, 426/541, 426/648,
426/72, 426/74, 426/810

ABSTRACT:

A health food product containing a first component in the form of a discrete portion from a second component provides enhanced in vivo oxidative defense indices and prevents or attenuates exercise-induced in vivo oxidative stress as indicated by cellular and/or tissue modification. The first component includes an antioxidant mixture containing a blend of antioxidants selected from all-trans beta-carotene, a mixture of cis beta-carotenes, all-trans alpha-carotene, a mixture of cis alpha-carotenes, all-trans lycopene, a mixture of cis lycopenes, all-trans gamma-carotene, a mixture of cis gamma-carotenes, zeta-carotene, phytofluene, phytoene, vitamin C, vitamin E and curcumin. The process includes co-extruding the first component and second component to deliver the first component as an internalized core within the second component or layering the components or surrounding the first component with the second component.

22 Claims, 5 Drawing figures

Exemplary Claim Number: 1

Number of Drawing Sheets: 1

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWC	Image
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☐ 5. Document ID: US 5714094 A

Entry 5 of 9

File: USPT

Feb 3, 1998

US-PAT-NO: 5714094
DOCUMENT-IDENTIFIER: US 5714094 A

TITLE: Antioxidant composition and process for the preparation thereof

DATE-ISSUED: February 3, 1998

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Bertholet; Raymond	Blonay	N/A	N/A	CHX
Colarow; Ladislav	Savigny	N/A	N/A	CHX
Kusy; Andrej	Froideville	N/A	N/A	CHX
Rivier; Vincent	Cheseaux	N/A	N/A	CHX

US-CL-CURRENT: 252/403, 252/404, 252/405, 252/407, 426/312, 426/417, 426/432,
426/433 , 426/434, 426/541, 426/542, 426/654

ABSTRACT:

An antioxidant composition and a process of recovering the same from a gelatinous retentate of spent ground coffee oil, comprising from 20 to 60% wt of complex lipids and from 10 to 75% wt of carboxylic acids 5-hydroxytryptamides, in which the 5-HT are for example those of behenic, arachidic and/or lignoceric acids, and the complex lipids are phospholipids and glycolipids. This composition may be advantageously used in food products.
12 Claims, 0 Drawing figures
Exemplary Claim Number: 1

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KMIC	Image
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☐ 6. Document ID: US 5643623 A

Entry 6 of 9

File: USPT

Jul 1, 1997

US-PAT-NO: 5643623

DOCUMENT-IDENTIFIER: US 5643623 A

TITLE: Health food product and its uses

DATE-ISSUED: July 1, 1997

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Schmitz; Harold H.	Hackettstown	NJ	N/A	N/A
Michael; Dana L.	Andover	NJ	N/A	N/A
Neumann; James C.	Stroudsburg	PA	N/A	N/A
Webster; Michael	Blairstown	NJ	N/A	N/A
Zemenek; Elizabeth	Easton	PA	N/A	N/A
Jerome; Ralph	Blairstown	NJ	N/A	N/A

US-CL-CURRENT: 426/73; 426/311, 426/541, 426/544, 426/648, 426/72, 426/74

ABSTRACT:

A health food product containing a first component in the form of a discrete portion from a second component provides enhanced in vivo oxidative defense indices and prevents or attenuates exercise-induced in vivo oxidative stress as indicated by cellular and/or tissue modification. The first component includes an antioxidant mixture containing a blend of antioxidants selected from all-trans beta-carotene, a mixture of cis beta-carotenes, all-trans alpha-carotene, a mixture of cis alpha-carotenes, all-trans lycopene, a mixture of cis lycopenes, all-trans gamma-carotene, a mixture of cis gamma-carotenes, zeta-carotene, phytofluene, phytoene, vitamin C, vitamin E and curcumin. Internalization and integration of the above nutrients within a lipid containing core of the food product facilitates absorption of the fat-soluble components in the gastrointestinal tract following consumption, increases shelf-life and minimizes degradation of these labile compounds by minimizing exposure to heat, light and/or oxygen, and prevents disadvantageous yellow/orange coloration of the outer material of the food product.

25 Claims, 5 Drawing figures

Exemplary Claim Number: 1

Number of Drawing Sheets: 1

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWC	Image
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☐ 7. Document ID: US 5384256 A

Entry 7 of 9

File: USPT

Jan 24, 1995

US-PAT-NO: 5384256

DOCUMENT-IDENTIFIER: US 5384256 A

TITLE: Pectin-modified lipase from Mucor javanicus with lowered saturated/unsaturated fatty acid ratio

DATE-ISSUED: January 24, 1995

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Chmiel; Oliver	Lausanne	N/A	N/A	CHX
Traitler; Helmut	Corseaux	N/A	N/A	CHX

US-CL-CURRENT: 435/198; 435/178, 435/180, 435/188

ABSTRACT:

A native lipase from Mucor javanicus is modified by bonding it to a pectin. The pectin-modified lipase releases fatty acids of identical chain length from a lipidic substrate in a lower saturated-to-unsaturated fatty acid ratio than the native, unmodified, lipase.

10 Claims, 0 Drawing figures

Exemplary Claim Number: 1

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KMIC	Image
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☐ 8. Document ID: US 5288619 A

Entry 8 of 9

File: USPT

Feb 22, 1994

US-PAT-NO: 5288619

DOCUMENT-IDENTIFIER: US 5288619 A

TITLE: Enzymatic method for preparing transesterified oils

DATE-ISSUED: February 22, 1994

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Brown; Peter H.	Morton Grove	IL	N/A	N/A
Carvallo; Federico D.	Wheeling	IL	N/A	N/A
Dinwoodie; Robert C.	Glenview	IL	N/A	N/A
Dueber; Michael T.	Glenview	IL	N/A	N/A
Hayashi; David K.	Chicago	IL	N/A	N/A
Krishnamurthy; R. G.	Glenview	IL	N/A	N/A
Merchant; Zohar M.	Wilmette	IL	N/A	N/A
Myrick; James J.	Glencoe	IL	N/A	N/A
Silver; Richard S.	Wilmette	IL	N/A	N/A
Thomas; Chrisanthus	Arlington, Heights	IL	N/A	N/A

US-CL-CURRENT: 435/134; 426/33, 426/601, 426/603, 426/607, 435/137

ABSTRACT:

An enzymatic transesterification method for preparing a margarine oil having both low trans- acid and low intermediate chain fatty acid content is disclosed. The method includes the steps of providing a transesterification reaction mixture containing a stearic acid source material and an edible liquid vegetable oil, transesterifying the stearic acid source material and the vegetable oil using a 1-, 3-positionally specific lipase, and then finally

hydrogenating the fatty acid mixture to provide a recycle stearic acid source material for a recyclic reaction with the vegetable oil. Also described is a counter-current method for preparing a transesterified oil. The method includes the steps of providing a transesterification reaction zone containing a 1-, 3-positionally specific lipase, introducing a vegetable oil into the transesterification zone, introducing a stearic acid source material, conducting a supercritical gas or subcritical liquified gas counter-current fluid, carrying out a transesterification reaction of the triglyceride stream with the stearic acid or stearic acid monoester stream in the reaction zone, withdrawing a transesterified triglyceride margarine oil stream, withdrawing a counter-current fluid phase, hydrogenating the transesterified stearic acid or stearic acid monoester to provide a hydrogenated recycle stearic acid source material, and introducing the hydrogenated recycle stearic acid source material into the reaction zone.

5 Claims, 16 Drawing figures

Exemplary Claim Number: 1

Number of Drawing Sheets: 14

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KMC	Image
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☐ 9. Document ID: US 4776173 A

Entry 9 of 9

File: USPT

Oct 11, 1988

US-PAT-NO: 4776173

DOCUMENT-IDENTIFIER: US 4776173 A

TITLE: Method for extracting a substance from animal derived material

DATE-ISSUED: October 11, 1988

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Kamarei; Ahmad R.	Arlington	MA	N/A	N/A
Sinn; Robert	New York	NY	N/A	N/A

US-CL-CURRENT: 62/63; 241/23, 241/65, 241/DIG.37, 62/320

ABSTRACT:

Animal or plant derived materials are prepared for extraction of desired substances therefrom by grinding said materials at or below their Brittleness Temperature. This treatment allows fracture of the materials into small particles with high surface area to volume, as well as high volume to mass ratios, and disrupts membranes of tissues, organs, cells or organelles which would otherwise prevent or limit separation of desired biomolecules.

22 Claims, 1 Drawing figures

Exemplary Claim Number: 1

Number of Drawing Sheets: 1

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Entry 1 of 39

File: USPT

Jan 18, 2000

US-PAT-NO: 6015833

DOCUMENT-IDENTIFIER: US 6015833 A

TITLE: Conjugated linoleic acid compositions

DATE-ISSUED: January 18, 2000

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
S.ae butted.b.o slashed.; Asgeir	Oersta	N/A	N/A	NOX
Skarie; Carl	Detroit Lakes	MI	N/A	N/A

US-CL-CURRENT: 514/558; 514/560

ABSTRACT:

Novel compositions containing conjugated linoleic acids are efficacious as animal feed additives and human dietary supplements. Linoleic acid is converted to its conjugated forms in which the resulting composition is low in certain unusual isomers compared to conventional conjugated linoleic products.

16 Claims, 1 Drawing figures

Exemplary Claim Number: 1

Number of Drawing Sheets: 1

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KMC	Image
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☐ 2. Document ID: US 5986116 A

Entry 2 of 39

File: USPT

Nov 16, 1999

US-PAT-NO: 5986116
DOCUMENT-IDENTIFIER: US 5986116 A

TITLE: Method for producing conjugated linoleic acid

DATE-ISSUED: November 16, 1999

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Iwata; Toshio	Nagoya	N/A	N/A	JPX
Kamegai; Takeshi	Nagoya	N/A	N/A	JPX
Sato; Yoshie	Nagoya	N/A	N/A	JPX
Watanabe; Kazumasa	Nagoya	N/A	N/A	JPX
Kasai; Masaaki	Nagoya	N/A	N/A	JPX

US-CL-CURRENT: 554/126

ABSTRACT:

There is provided a method for producing conjugated linoleic acid, comprising subjecting a fat or oil containing linoleic acid to alkali isomerization reaction in an alkali-propylene glycol solution.

4 Claims, 1 Drawing figures

Exemplary Claim Number: 1

Number of Drawing Sheets: 1

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	RWC	Image
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☐ 3. Document ID: US 5958714 A

Entry 3 of 39

File: USPT

Sep 28, 1999

US-PAT-NO: 5958714
DOCUMENT-IDENTIFIER: US 5958714 A

TITLE: Test kits for determining at least two specific analytes in foods and other complex matrices

DATE-ISSUED: September 28, 1999

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Gordon; Virginia C.	Huntington Beach	CA	N/A	N/A
Sorensen; John T.	Costa Mesa	CA	N/A	N/A
Mirhashemi; Soheila	Laguna Niguel	CA	N/A	N/A
Mittelstein; Michael	Laguna Niguel	CA	N/A	N/A
Elias; John F.	Buena Park	CA	N/A	N/A

US-CL-CURRENT: 435/7.92; 210/238, 422/102, 422/56, 422/58, 436/518

ABSTRACT:

Methods and apparatus for qualitatively or quantitatively determining one or more analytes in matrices such as foods, biological fluids, etc. An embodiment for determination of a single analyte comprises a sample receiving vessel, a first membrane and a reagent-containing well. The prepared sample passes through the first membrane whereby extraneous matter is removed, and a filtrate enters the reagent-containing well to provide a filtrate-reagent admixture from which the analyte may be determined. An embodiment for determination for multiple analytes includes one or more additional membranes in series with the first membrane, each such additional membrane being operative to capture one or more analytes. Each of the additional analytes may then be eluted from the membrane upon which it has been captured, into a separate reagent-containing well to provide eluant-reagent admixture from which each desired analyte may be determined. Formulations for preparation additives are also included. Additionally, there's provided an embodiment of above-described invention for determination of an analyte which is present in a matrix at low (e.g., sub-detectable) levels, wherein the filter of the apparatus is utilized to capture and concentrate the analyte, to provide a filtrate-reagent admixture wherein the analyte is present at detectable concentration.

14 Claims, 18 Drawing figures

Exemplary Claim Number: 1

Number of Drawing Sheets: 11

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KMC	Image
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☐ 4. Document ID: US 5906852 A

Entry 4 of 39

File: USPT

May 25, 1999

US-PAT-NO: 5906852

DOCUMENT-IDENTIFIER: US 5906852 A

TITLE: Surface-modified cellulose as low calorie flour replacements

DATE-ISSUED: May 25, 1999

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Klemann; Lawrence P.	Annandale	NJ	N/A	N/A
Yarger; Ronald G.	Madison	NJ	N/A	N/A
You; Xiaoming	Morris Plains	NJ	N/A	N/A

US-CL-CURRENT: 426/496; 426/103, 426/549, 426/634, 426/653, 426/658, 426/661, 426/804 , 426/89, 536/56, 536/63, 536/64, 536/65

ABSTRACT:

Cellulose is surface-modified by coating and/or acylation with C.sub.2 to C.sub.24, in some cases primarily C.sub.6 to C.sub.22, or more narrowly C.sub.16 to C.sub.20, aliphatic acids, to obtain cellulose esters exhibiting a degree of substitution of about 0.05 or less, preferably about 0.01 or less. The surface-modified cellulose is used as a low-calorie carbohydrate replacement in edible compositions having a carbohydrate component. Baked food products such as cookies employ the low-calorie ingredient in place of a starch ingredient in some preferred embodiments. In some of these embodiments, cookies formulated with surface-modified cellulose further contain a spreading ingredient such as polydextrose; in these, the cellulose esters help to control the spread as well as provide calorie reduction. In these and other embodiments, the food products can also contain reduced fat or a low calorie fat substitute and/or an artificial sweetener to provide further calorie reduction.

22 Claims, 0 Drawing figures

Exemplary Claim Number: 19

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KMC	Image
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☐ 5. Document ID: US 5851572 A

Entry 5 of 39

File: USPT

Dec 22, 1998

US-PAT-NO: 5851572
DOCUMENT-IDENTIFIER: US 5851572 A

TITLE: Method of increasing fat firmness and improving meat quality in animals with conjugated linolenic acid

DATE-ISSUED: December 22, 1998

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Cook; Mark E.	Madison	WI	N/A	N/A
Jerome; Daria L.	Madison	WI	N/A	N/A
Pariza; Michael W.	Madison	WI	N/A	N/A
Buege; Dennis R.	Madison	WI	N/A	N/A

US-CL-CURRENT: 426/2; 426/807

ABSTRACT:

A method of treating meat animals to increase fat firmness and meat quality indices which increases meat processability consists of administering to the meat animals a safe and effective amount of conjugated linoleic acid or CLA.
9 Claims, 0 Drawing figures
Exemplary Claim Number: 1

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWC	Image
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☐ 6. Document ID: US 5760083 A

Entry 6 of 39

File: USPT

Jun 2, 1998

US-PAT-NO: 5760083
DOCUMENT-IDENTIFIER: US 5760083 A

TITLE: Use of CLA to reduce the incidence of valgus and varus leg deformities in poultry

DATE-ISSUED: June 2, 1998

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Cook; Mark E.	Madison	WI	N/A	N/A
Pariza; Michael W.	Madison	WI	N/A	N/A
Jerome; Daria L.	Middleton	WI	N/A	N/A

US-CL-CURRENT: 514/560; 514/558

ABSTRACT:

Methods of treating a bird to prevent skeletal problems consist of administering to the bird a safe and effective amount of CLA (conjugated linoleic acid).
10 Claims, 0 Drawing figures
Exemplary Claim Number: 1

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWC	Image
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☐ 7. Document ID: US 5760082 A

Entry 7 of 39

File: USPT

Jun 2, 1998

US-PAT-NO: 5760082
DOCUMENT-IDENTIFIER: US 5760082 A

TITLE: Dietetic foods containing conjugated linoleic acids

DATE-ISSUED: June 2, 1998

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Cook; Mark E.	Madison	WI	N/A	N/A
Pariza; Michael W.	Madison	WI	N/A	N/A

US-CL-CURRENT: 514/560; 426/601, 514/549, 514/558

ABSTRACT:

A dietetic food which contains a safe and effective amount of conjugated linoleic acid (CLA).
8 Claims, 0 Drawing figures
Exemplary Claim Number: 1

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KMC	Image
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☐ 8. Document ID: US 5662953 A

Entry 8 of 39

File: USPT

Sep 2, 1997

US-PAT-NO: 5662953
DOCUMENT-IDENTIFIER: US 5662953 A

TITLE: Reduced calorie triglyceride mixtures

DATE-ISSUED: September 2, 1997

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Wheeler; Edward L.	Fairfield	NJ	N/A	N/A
D'Amelia; Ronald P.	Hicksville	NY	N/A	N/A
Leveille; Gilbert A.	Denville	NJ	N/A	N/A
Otterburn; Michael S.	Randolph	NJ	N/A	N/A
Klemann; Lawrence P.	Somerville	NJ	N/A	N/A
Finley; John W.	Whippany	NJ	N/A	N/A
Roden; Allan D.	Nobelsville	IN	N/A	N/A
Chrysam; Michael M.	Blairstown	NJ	N/A	N/A
Pelloso; Turiddu A.	Carmel	IN	N/A	N/A
Given, Jr.; Peter S.	Glencoe	IL	N/A	N/A

US-CL-CURRENT: 426/2; 426/607, 426/804

ABSTRACT:

Fat mixtures enriched with triglycerides having long, saturated, preferably C.sub.16 to C.sub.22, fatty acid residues and short, preferably C.sub.2 to C.sub.4, acid residues are employed in edible compositions as low calorie fats. The preferred embodiments comprise mixtures of at least two triglycerides bearing long residues (e.g. stearyl) and short residues (e.g. acetyl or propyl). In one preferred embodiment, each triglyceride contains short chain residues which are different from those in the other triglyceride. In another preferred embodiment, at least a portion of the triglycerides have two different short residues. Methods of using the low calorie fats and food

products incorporating them, particularly in coating, shortening and margarine products, are disclosed.
31 Claims, 7 Drawing figures
Exemplary Claim Number: 1
Number of Drawing Sheets: 4

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Image
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☐ 9. Document ID: US 5607633 A

Entry 9 of 39

File: USPT

Mar 4, 1997

US-PAT-NO: 5607633

DOCUMENT-IDENTIFIER: US 5607633 A

TITLE: Co-adhesive system for bonding wood, fibers, or agriculture based composite materials

DATE-ISSUED: March 4, 1997

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Sleeter; Ronald T.	Decatur	IL	N/A	N/A
Roos; Kenneth D.	St. Peter	MN	N/A	N/A

US-CL-CURRENT: 264/115; 264/109

ABSTRACT:

The invention provides an adhesive system comprising a blend of resin and a co-adhesive conjugated triglyceride, which is especially well suited to bonding composite panels such as oriented strand board, particle board, plywood, MDF, hardboard, and similar panels. The resin is a fast acting bonding material which forms a mat of fibers into a self sustaining panel within a time limit during which a press may be economically utilized. The triglyceride acts slower so that, after the panel is formed, there is enough time to penetrate the fibers to a depth that results in a superior bonding.

20 Claims, 0 Drawing figures

Exemplary Claim Number: 1

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Image
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☐ 10. Document ID: US 5565232 A

Entry 10 of 39

File: USPT

Oct 15, 1996

US-PAT-NO: 5565232
DOCUMENT-IDENTIFIER: US 5565232 A

TITLE: Reduced calorie triglyceride mixtures

DATE-ISSUED: October 15, 1996

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Wheeler; Edward L.	Fairfield	NJ	N/A	N/A
D'Amelia; Ronald P.	Hicksville	NY	N/A	N/A
Leveilla; Gilbert A.	Denville	NJ	N/A	N/A
Otterburn; Michael S.	Randolph	NJ	N/A	N/A
Klemann; Lawrence P.	Somerville	NJ	N/A	N/A
Finley; John W.	Whippany	NJ	N/A	N/A
Roden; Allan D.	Nobelsville	IN	N/A	N/A
Chrysam; Michael M.	Blairstown	NJ	N/A	N/A
Pelloso; Turiddu A.	Carmel	IN	N/A	N/A
Given, Jr.; Peter S.	Glencoe	IL	N/A	N/A

US-CL-CURRENT: 426/607; 426/660, 426/804

ABSTRACT:

Fat mixtures enriched with triglycerides having long, saturated, preferably C.sub.16 to C.sub.22, fatty acid residues and short, preferably C.sub.2 to C.sub.4, acid residues are employed in edible compositions as low calorie fats. The preferred embodiments comprise mixtures of at least two triglycerides bearing long residues (e.g. stearyl) and short residues (e.g. acetyl or propyl). In one preferred embodiment, each triglyceride contains short chain residues which are different from those in the other triglyceride. In another preferred embodiment, at least a portion of the triglycerides have two different short residues. Methods of using the low calorie fats and food products incorporating them, particularly in coating, shortening and margarine products, are disclosed.

4 Claims, 7 Drawing figures

Exemplary Claim Number: 1

Number of Drawing Sheets: 4

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Image
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Entry 11 of 39

File: USPT

Sep 3, 1996

US-PAT-NO: 5552174

DOCUMENT-IDENTIFIER: US 5552174 A

TITLE: Reduced calorie triglyceride mixtures

DATE-ISSUED: September 3, 1996

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Wheeler; Edward L.	Fairfield	NJ	N/A	N/A
D'Amelia; Ronald P.	Hicksville	NY	N/A	N/A
Leveille; Gilbert A.	Denville	NJ	N/A	N/A
Otterburn; Michael S.	Randolph	NJ	N/A	N/A
Klemann; Lawrence P.	Somerville	NJ	N/A	N/A
Finley; John W.	Whippany	NJ	N/A	N/A
Roden; Allan D.	Nobelsville	IN	N/A	N/A
Chrysam; Michael M.	Blairstown	NJ	N/A	N/A
Pelloso; Turiddu A.	Carmel	IN	N/A	N/A
Given, Jr.; Peter S.	Glencoe	IL	N/A	N/A

US-CL-CURRENT: 426/607; 426/804

ABSTRACT:

Fat mixtures enriched with triglycerides having long, saturated, preferably C.sub.16 to C.sub.22, fatty acid residues and short, preferably C.sub.2 to C.sub.4, acid residues are employed in edible compositions as low calorie fats. The preferred embodiments comprise mixtures of at least two triglycerides bearing long residues (e.g. stearyl) and short residues (e.g. acetyl or propyl). In one preferred embodiment, each triglyceride contains short chain residues which are different from those in the other triglyceride. In another preferred embodiment, at least a portion of the triglycerides have two different short residues. Methods of using the low calorie fats and food products incorporating them, particularly in coating, shortening and margarine products, are disclosed.

25 Claims, 7 Drawing figures

Exemplary Claim Number: 1

Number of Drawing Sheets: 4

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Image
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☐ 12. Document ID: US 5456939 A

Entry 12 of 39

File: USPT

Oct 10, 1995

US-PAT-NO: 5456939

DOCUMENT-IDENTIFIER: US 5456939 A

TITLE: Reduced calorie triglyceride mixtures

DATE-ISSUED: October 10, 1995

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Wheeler; Edward L.	Fairfield	NJ	N/A	N/A
D'Amelia; Ronald P.	Hicksville	NY	N/A	N/A
Leveille; Gilbert A.	Denville	NJ	N/A	N/A
Otterburn; Michael S.	Randolph	NJ	N/A	N/A
Klemann; Lawrence P.	Somerville	NJ	N/A	N/A
Finley; John W.	Whippany	NJ	N/A	N/A
Roden; Allan D.	Nobelsville	IN	N/A	N/A
Chrysam; Michael M.	Blairstown	NJ	N/A	N/A
Pelloso; Turiddu A.	Carmel	IN	N/A	N/A
Given, Jr.; Peter S.	Glencoe	IL	N/A	N/A

US-CL-CURRENT: 426/660; 426/607, 426/804

ABSTRACT:

Fat mixtures enriched with triglycerides having long, saturated, preferably C.sub.16 to C.sub.22, fatty acid residues and short, preferably C.sub.2 to C.sub.4, acid residues are employed in edible compositions as low calorie fats. The preferred embodiments comprise mixtures of at least two triglycerides bearing long residues (e.g. stearyl) and short residues (e.g. acetyl or propyl). In one preferred embodiment, each triglyceride contains short chain residues which are different from those in the other triglyceride. In another preferred embodiment, at least a portion of the triglycerides have two different short residues. Methods of using the low calorie fats and food products incorporating them, particularly in coating, shortening and margarine products, are disclosed.

22 Claims, 7 Drawing figures

Exemplary Claim Number: 1

Number of Drawing Sheets: 4

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWC	Image
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☐ 13. Document ID: US 5428072 A

Entry 13 of 39

File: USPT

Jun 27, 1995

US-PAT-NO: 5428072
DOCUMENT-IDENTIFIER: US 5428072 A

TITLE: Method of increasing the efficiency of feed conversion in animals

DATE-ISSUED: June 27, 1995

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Cook; Mark E.	Madison	WI	N/A	N/A
Pariza; Michael W.	Madison	WI	N/A	N/A

US-CL-CURRENT: 514/560

ABSTRACT:

A method of enhancing weight gain and feed efficiency in an animal which comprises administering to the animal a safe and effective amount of a conjugated linoleic acid.

4 Claims, 0 Drawing figures

Exemplary Claim Number: 1

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Image
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☐ 14. Document ID: US 5411756 A

Entry 14 of 39

File: USPT

May 2, 1995

US-PAT-NO: 5411756
DOCUMENT-IDENTIFIER: US 5411756 A

TITLE: Reduced calorie triglyceride mixtures

DATE-ISSUED: May 2, 1995

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Wheeler; Edward L.	Fairfield	NJ	N/A	N/A
D'Amelia; Ronald P.	Hicksville	NY	N/A	N/A
Leveille; Gilbert A.	Denville	NJ	N/A	N/A
Otterburn; Michael S.	Randolph	NJ	N/A	N/A
Klemann; Lawrence P.	Somerville	NJ	N/A	N/A
Finley; John W.	Whippany	NJ	N/A	N/A
Roden; Allan D.	Nobelsville	IN	N/A	N/A
Chrysam; Michael M.	Blairstown	NJ	N/A	N/A
Pelloso; Turiddu A.	Carmel	IN	N/A	N/A
Given, Jr.; Peter S.	Glencoe	IL	N/A	N/A

US-CL-CURRENT: 426/607; 426/601, 426/804

ABSTRACT:

Fat mixtures enriched with triglycerides having long, saturated, preferably C.sub.16 to C.sub.22, fatty acid residues and short, preferably C.sub.2 to C.sub.4, acid residues are employed in edible compositions as low calorie fats. The preferred embodiments comprise mixtures of at least two triglycerides bearing long residues (e.g. stearyl) and short residues (e.g. acetyl or propyl). In one preferred embodiment, each triglyceride contains short chain residues which are different from those in the other triglyceride. In another preferred embodiment, at least a portion of the triglycerides have two

different short residues. Methods of using the low calorie fats and food products incorporating them, particularly in coating, shortening and margarine products, are disclosed.

22 Claims, 7 Drawing figures

Exemplary Claim Number: 1

Number of Drawing Sheets: 4

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Image
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☐ 15. Document ID: US 5382440 A

Entry 15 of 39

File: USPT

Jan 17, 1995

US-PAT-NO: 5382440

DOCUMENT-IDENTIFIER: US 5382440 A

TITLE: Flaky pie shells that maintain strength after filling

DATE-ISSUED: January 17, 1995

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Sullivan; Joanne	Wyckoff	NJ	N/A	N/A

US-CL-CURRENT: 426/138; 426/391, 426/496, 426/553, 426/804

ABSTRACT:

Flaky pie shells that maintain their structural integrity even when filled with high moisture fillings contain fats bearing short C.sub.2 to C.sub.4 acid residues and long, saturated C.sub.16 to C.sub.22 fatty acid residues. One preferred embodiment contains fats bearing butyric acid residues and residues of fatty acids derived from fully hydrogenated oils containing at least about 75% stearic acid such as hydrogenated soybean oil or hydrogenated canola. Another preferred embodiment contains fats bearing the same complement of saturated long residues, but the short residues are derived from acetic and propionic acids. These fats are low in calories and low in palmitic acid and trans unsaturated acid residues. Pie shells made with the fats are tender and exhibit improved cohesiveness and mechanical strength during shipping, handling and storage.

15 Claims, 0 Drawing figures

Exemplary Claim Number: 1

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Image
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☐ 16. Document ID: US 5380538 A

Entry 16 of 39

File: USPT

Jan 10, 1995

US-PAT-NO: 5380538
DOCUMENT-IDENTIFIER: US 5380538 A

TITLE: Crystal modifiers for diacetin fats

DATE-ISSUED: January 10, 1995

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Wheeler; Edward L.	Fairfield	NJ	N/A	N/A
Otterburn; Michael S.	Randolph	NJ	N/A	N/A

US-CL-CURRENT: 426/99; 426/660, 426/804

ABSTRACT:

The physical properties of diacetin fats such as diacetopalmitin, diacetostearin, and diacetoarachidin, diacetobehenin are modulated by mixing them with about 10% to about 16% crystal modifier fats that are triglycerides bearing one short C.sub.2 to C.sub.4 acid residue and two long, saturated C.sub.16 to C.sub.22 fatty acid residues per molecule. The modified diacetin fats, which exhibit improved snap, gloss, hardness, bloom resistance, and mold release, are suitable for use in edible coatings, especially confectionery coatings.

24 Claims, 7 Drawing figures

Exemplary Claim Number: 1

Number of Drawing Sheets: 5

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KMC	Image
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☐ 17. Document ID: US 5378490 A

Entry 17 of 39

File: USPT

Jan 3, 1995

US-PAT-NO: 5378490

DOCUMENT-IDENTIFIER: US 5378490 A

TITLE: Reduced calorie triglyceride mixtures

DATE-ISSUED: January 3, 1995

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Wheeler; Edward L.	Fairfield	NJ	N/A	N/A
D'Amelia; Ronald P.	Hicksville	NY	N/A	N/A
Leveille; Gilbert A.	Denville	NJ	N/A	N/A
Otterburn; Michael S.	Randolph	NJ	N/A	N/A
Klemann; Lawrence P.	Somerville	NJ	N/A	N/A
Finley; John W.	Whippany	NJ	N/A	N/A
Roden; Allan D.	Nobelsville	IN	N/A	N/A
Chrysam; Michael M.	Blairstown	NJ	N/A	N/A
Pelloso; Turiddu A.	Carmel	IN	N/A	N/A
Given, Jr.; Peter S.	Glencoe	IL	N/A	N/A

US-CL-CURRENT: 426/606; 426/607, 426/804

ABSTRACT:

Fat mixtures enriched with triglycerides having long, saturated, preferably C.sub.16 to C.sub.22, fatty acid residues and short, preferably C.sub.2 to C.sub.4, acid residues are employed in edible compositions as low calorie fats. The preferred embodiments comprise mixtures of at least two triglycerides bearing long residues (e.g. stearyl) and short residues (e.g. acetyl or propyl). In one preferred embodiment, each triglyceride contains short chain residues which are different from those in the other triglyceride. In another preferred embodiment, at least a portion of the triglycerides have two different short residues. Methods of using the low calorie fats and food products incorporating them, particularly in coating, shortening and margarine products, are disclosed.

12 Claims, 0 Drawing figures

Exemplary Claim Number: 1

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWC	Image
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☐ 18. Document ID: US 5378486 A

Entry 18 of 39

File: USPT

Jan 3, 1995

US-PAT-NO: 5378486
DOCUMENT-IDENTIFIER: US 5378486 A

TITLE: Shortbread having a perceptible cooling sensation

DATE-ISSUED: January 3, 1995

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Sullivan; Joanne	Wyckoff	NJ	N/A	N/A

US-CL-CURRENT: 426/549; 426/601, 426/804

ABSTRACT:

Shortbread having a refreshing cooling sensation upon eating contain confectioners' sugar and fats bearing long, saturated C.sub.16 to C.sub.22 fatty acid residues and a mixture of short C.sub.2 to C.sub.4 acid residues, a portion of which are propionic acid residues. One preferred embodiment contains fats bearing acetic and propionic acid residues and residues of fatty acids derived from fully hydrogenated oils containing at least about 75% stearic acid such as hydrogenated soybean oil or hydrogenated canola. Another preferred embodiment contains fats bearing a mixture of acetic, propionic and butyric and the same complement of long acids. These fats are low in calories, low in myristic and palmitic acid and trans unsaturated acid residues, and low in cholesterol. The cooling sensation imparted to the shortbread of this invention is achieved without adding other cooling-imparting ingredients such as dextrose, mint oils, or polyols, and can mask the burning sensation of artificial sweeteners and other ingredients.

20 Claims, 0 Drawing figures

Exemplary Claim Number: 1

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWAC	Image
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☐ 19. Document ID: US 5374438 A

Entry 19 of 39

File: USPT

Dec 20, 1994

US-PAT-NO: 5374438
DOCUMENT-IDENTIFIER: US 5374438 A

TITLE: Quick-setting sandwich biscuit cream fillings

DATE-ISSUED: December 20, 1994

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Yost; Ruth A.	Mountain Lakes	NJ	N/A	N/A

US-CL-CURRENT: 426/497; 426/607, 426/804

ABSTRACT:

Quick-setting cream fillings especially suitable for sandwich biscuits contain fats bearing short C.sub.2 to C.sub.4 acid residues and long, saturated C.sub.16 to C.sub.22 fatty acid residues. One preferred embodiment contains fats bearing butyric acid residues and residues of fatty acids derived from fully hydrogenated oils containing at least about 75% stearic acid such as hydrogenated soybean oil or hydrogenated canola. Another preferred embodiment contains fats bearing the same complement of saturated long residues, but the short residues are derived from acetic, propionic and butyric acids. These fats are low in calories and low in lauric, myristic, and palmitic saturated, and trans unsaturated acid residues. Biscuit sandwiches prepared with these fillings adhere well to the biscuits so that sandwich cookie and crackers containing the fillings are not as misaligned, smeared, or subject to splitting or decapping in production or after storage as conventional products.

22 Claims, 0 Drawing figures

Exemplary Claim Number: 1

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Image
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☐ 20. Document ID: US 5362508 A

Entry 20 of 39

File: USPT

Nov 8, 1994

US-PAT-NO: 5362508
DOCUMENT-IDENTIFIER: US 5362508 A

TITLE: Process for preparing soft centers in food products

DATE-ISSUED: November 8, 1994

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Wheeler; Edward L.	Fairfield	NJ	N/A	N/A
Busk, Jr.; G. Curtis	Chester	NJ	N/A	N/A

US-CL-CURRENT: 426/302; 426/306, 426/502, 426/549, 426/607, 426/98, 426/99

ABSTRACT:

Food products having soft or liquid centers, layers or other areas are formulated by arranging two fat-containing components contiguous with one another. A fat in the first component migrates into the second, forming a mixture having a lower solids content than the second fat, while the structural integrity of the first component is maintained. The process is especially adapted to the formation of soft- and liquid-centered confections. One preferred embodiment employs fats bearing long, saturated C.sub.16 to C.sub.22 fatty acid residues and a mixture of short C.sub.2 to C.sub.4 acid residues, preferably containing acetic acid residues, as the migrating fat in a confectionery coating, and hydrogenated coconut or palm kernel oil as the fat in the confectionery center. An especially preferred embodiment employs, as the migrating fat, triglycerides bearing long, saturated substituents containing at least about 75% stearic acid residues and short residues derived from acetic acid, a mixture of acetic and propionic acid, or a mixture of acetic and butyric acid. Since sucrose and invertase are not essential elements of the center, artificial sweeteners can be used to replace all or part of the sucrose, resulting in reduced calorie confections. Caloric reduction is further enhanced because preferred migrating fats are low in calories.

25 Claims, 2 Drawing figures

Exemplary Claim Number: 1

Number of Drawing Sheets: 1

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWC	Image
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PROD.USPT.	4375
PRODS.USPT.	194
PRODUCTS.USPT.	510277
(6 AND (FOOD ADJ PRODUCT)).USPT.	39

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Entry 31 of 39

File: USPT

Mar 2, 1993

US-PAT-NO: 5190782

DOCUMENT-IDENTIFIER: US 5190782 A

TITLE: Acylated amino acid ester derivatives as low calorie fat mimetics

DATE-ISSUED: March 2, 1993

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Yarger; Ronald G.	Convent Station	NJ	N/A	N/A
Klemann; Lawrence P.	Somerville	NJ	N/A	N/A
Finley; John W.	Whippany	NJ	N/A	N/A

US-CL-CURRENT: [426/531](#); [426/549](#), [426/601](#), [426/602](#), [426/611](#), [426/804](#)

ABSTRACT:

Acylated amino acid ester derivatives are disclosed as fat mimetic compounds for reduced calorie food compositions. These compounds are derived from amino acids and contain one amino group acylated with a fatty acid or fatty acid derivative, one carboxylic group esterified with a fatty alcohol or a fatty alcohol derivative, and, optionally, a free or derivatized amino acid side chain. Many of the compounds can be represented by the following formula: ##STR1## where A is a hydrocarbonyl group derived from an amino acid, X is a free or derivatized amino acid side chain, n is 0 or 1, and R and R' are aliphatic, ether or ester groups. Preferred compounds have one side chain and are partially digestible, achieving reduced caloric value and reducing problems associated with non-metabolizable fat substitutes.

23 Claims, 0 Drawing figures
Exemplary Claim Number: 1

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Image
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☐ **32. Document ID: US 5082683 A**

Entry 32 of 39

File: USPT

Jan 21, 1992

US-PAT-NO: 5082683
DOCUMENT-IDENTIFIER: US 5082683 A

TITLE: Amide/amine ester derivatives as low calorie fat mimetics

DATE-ISSUED: January 21, 1992

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Yarger; Ronald G.	Covent Station	NJ	N/A	N/A
Klemann; Lawrence P.	Somerville	NJ	N/A	N/A
Finley; John W.	Whippany	NJ	N/A	N/A

US-CL-CURRENT: 426/601; 426/603, 426/611, 426/612, 554/106, 554/110, 554/112,
554/58 , 554/63

ABSTRACT:

Amide/amine ester derivatives of the general formula: ##STR1## where B is an aliphatic group having 2 to 6 carbons,

each R is independently, an aliphatic group having 1 to 23 carbons,

Q is --N(R')-- or --O--(CH.sub.2).sub.p --N(R')--,

R' is --H, --R or --(CO)--R, independently,

m=0 to 3,

n=1 to 3,

p=2 to 4, and

q=0 to 3

comprise a new class of low calorie fat mimetics. Edible compositions incorporating and methods of using the new fat mimetics are disclosed.

19 Claims, 0 Drawing figures

Exemplary Claim Number: 1

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KMIC	Image
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☐ 33. Document ID: US 5070104 A

Entry 33 of 39

File: USPT

Dec 3, 1991

US-PAT-NO: 5070104
DOCUMENT-IDENTIFIER: US 5070104 A

TITLE: Methods of chelating metal and novel compositions therefor

DATE-ISSUED: December 3, 1991

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Pariza; Michael W.	Madison	WI	N/A	N/A
Ha; Yeong L.	Madison	WI	N/A	N/A

US-CL-CURRENT: 514/549; 424/DIG.6, 514/560

ABSTRACT:

A method of chelating a metal in solution comprise adding to the solution a safe and effective amount of an active form of CLA. Pharmaceutical preparations for practice of the method in vivo are disclosed.

6 Claims, 0 Drawing figures

Exemplary Claim Number: 1

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWMC	Image
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☐ 34. Document ID: US 5068120 A

Entry 34 of 39

File: USPT

Nov 26, 1991

US-PAT-NO: 5068120

DOCUMENT-IDENTIFIER: US 5068120 A

TITLE: Amine ester derivatives as low calorie fat mimetics

DATE-ISSUED: November 26, 1991

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Yarger; Ronald G.	Covent Station	NJ	N/A	N/A
Klemann; Lawrence P.	Somerville	NJ	N/A	N/A
Finley; John W.	Whippany	NJ	N/A	N/A

US-CL-CURRENT: 426/611; 426/603, 426/612, 554/103, 554/104, 554/110, 554/114

ABSTRACT:

Amine ester derivatives of the general formula: ##STR1## where B is an organic radical having from 2 to 12 carbons, each R is, independently, an aliphatic group having 1 to 30 carbons,

X=H or R, independently,

m=1 to 2, and

n=1 to 7

comprise a new class of low calorie fat mimetics. Methods of using and edible compositions incorporating the new fat mimetics are disclosed.

23 Claims, 0 Drawing figures

Exemplary Claim Number: 1

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWMC	Image
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☐ 35. Document ID: US 5068119 A

Entry 35 of 39

File: USPT

Nov 26, 1991

US-PAT-NO: 5068119

DOCUMENT-IDENTIFIER: US 5068119 A

TITLE: Acid-hydrolyzable ester derivatives as low calorie fat mimetics

DATE-ISSUED: November 26, 1991

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Klemann; Lawrence P.	Somerville	NJ	N/A	N/A
Finley; John W.	Whippany	NJ	N/A	N/A

US-CL-CURRENT: 426/601; 426/611, 426/804

ABSTRACT:

Acid-hydrolyzable ester derivatives, notably compounds having the following formula ##STR1## where ##STR2## X=H, an alkyl having 1 to 4 carbons, --O--(CO)--R, or --(CO)--O--R, or mixtures thereof,

Y=H, an alkyl having 1 to 4 carbons, or --(CO)--O--R,

R=an aliphatic group having 1 to 29 carbons,

m=0, 1, or 2,

n=0, 1, or 2, and

p=0, 1, or 2,

are a new class of edible fat mimetics suitable for use in neutral or alkaline food compositions.

22 Claims, 0 Drawing figures

Exemplary Claim Number: 1

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWC	Image
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☐ 36. Document ID: US 5063075 A

Entry 36 of 39

File: USPT

Nov 5, 1991

US-PAT-NO: 5063075
DOCUMENT-IDENTIFIER: US 5063075 A

TITLE: Amide ether derivatives as low calorie fat mimetics

DATE-ISSUED: November 5, 1991

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Yarger; Ronald G.	Covent Station	NJ	N/A	N/A
Klemann; Lawrence P.	Somerville	NJ	N/A	N/A
Finley; John W.	Whippany	NJ	N/A	N/A

US-CL-CURRENT: 426/601; 426/603, 426/611, 426/612, 554/61, 554/63, 554/64

ABSTRACT:

Amide ether derivatives of the general formula: ##STR1## where B is an organic radical having from 2 to 12 carbons,

each R is, independently, an aliphatic group having 1 to 30 carbons,

X=H, R or (CO)--R,

m=1 to 2,

n=0 to 6, and

p=1 to 2

comprise a new class of low calorie fat mimetics. Methods of using and food compositions incorporating the new fat mimetics are disclosed.

29 Claims, 0 Drawing figures

Exemplary Claim Number: 1

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWC	Image
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☐ 37. Document ID: US 5059442 A

Entry 37 of 39

File: USPT

Oct 22, 1991

US-PAT-NO: 5059442
DOCUMENT-IDENTIFIER: US 5059442 A

TITLE: Primary amide esters as low calorie fat mimetics

DATE-ISSUED: October 22, 1991

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Klemann; Lawrence P.	Somerville	NJ	N/A	N/A
Finley; John W.	Whippany	NJ	N/A	N/A
Yarger; Ronald G.	Convent Station	NJ	N/A	N/A

US-CL-CURRENT: 426/531; 426/601, 426/611, 426/804, 554/58, 554/63

ABSTRACT:

Primary amide esters, ester amide derivatives of the general formula: ##STR1##
where B is an acyclic aliphatic group having from 2 to 6 carbons,

m=1 to 3,

n=1 to 3, and

each R is, independently, an aliphatic, ether or ester group

having 1 to 29 carbon atoms are edible, preferably partially digestible, fat
replacements for foods.

66 Claims, 0 Drawing figures

Exemplary Claim Number: 1

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Image
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☐ 38. Document ID: US 5017614 A

Entry 38 of 39

File: USPT

May 21, 1991

US-PAT-NO: 5017614
DOCUMENT-IDENTIFIER: US 5017614 A

TITLE: Methods of preventing oxidation, quenching singlet oxygen and inhibiting mold growth and novel compositions therefor

DATE-ISSUED: May 21, 1991

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Pariza; Michael W.	Madison	WI	N/A	N/A
Ha; Yeong L.	Madison	WI	N/A	N/A

US-CL-CURRENT: 514/558; 426/541, 514/2

ABSTRACT:

Methods of preventing oxidation, quenching singlet oxygen and inhibiting mold growth in a product comprises adding to the product a safe and effective amount of an active form of CLA. Active forms of CLA include 9,11-octadecadenoic acid, 10,12-octadecadienoic acid, active isomers thereof, non-toxic salts thereof; active esters; other active chemical derivatives thereof, and mixtures thereof. Simple methods of making the compositions and novel compositions are also disclosed.

8 Claims, 4 Drawing figures

Exemplary Claim Number: 1

Number of Drawing Sheets: 4

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Image
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☐ 39. Document ID: US 4165244 A

Entry 39 of 39

File: USPT

Aug 21, 1979

US-PAT-NO: 4165244
DOCUMENT-IDENTIFIER: US 4165244 A

TITLE: Soldering flux and method of using same

DATE-ISSUED: August 21, 1979

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Jacobs; Norman L.	Houston	TX	77006	N/A

US-CL-CURRENT: 148/23; 148/25

ABSTRACT:

Soldering fluxes and methods of using same for soldering metals with solders which are molten below 400.degree. C. wherein the flux functions efficiently but with an absence or minimum of spattering of particulate solder or reaction products between the solder and flux. Soldering fluxes according to this invention can be utilized in any soldering application and by any method of soldering where it is desirable to eliminate or reduce spattering.

A few examples of common soldering compositions in this category are tin, tin and antimony, tin and lead. One example of the use of such fluxes is in the soldering of tinplate can bodies whereby it is possible to minimize or substantially eliminate the contamination of the can body by the lead component of the solder when lead bearing solders are used.

When soldering printed circuit boards for the production of electronic and electrical equipments using the soldering flux of this invention, the minimal or absence of spattering can significantly reduce residual electrical conductivity between circuits.

8 Claims, 0 Drawing figures

Exemplary Claim Number: 1

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWC	Image
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Entry 1 of 4

File: USPT

Jan 18, 2000

US-PAT-NO: 6015833

DOCUMENT-IDENTIFIER: US 6015833 A

TITLE: Conjugated linoleic acid compositions

DATE-ISSUED: January 18, 2000

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
S.ae butted.b.o slashed.; Asgeir	Oersta	N/A	N/A	NOX
Skarie; Carl	Detroit Lakes	MI	N/A	N/A

US-CL-CURRENT: 514/558; 514/560

ABSTRACT:

Novel compositions containing conjugated linoleic acids are efficacious as animal feed additives and human dietary supplements. Linoleic acid is converted to its conjugated forms in which the resulting composition is low in certain unusual isomers compared to conventional conjugated linoleic products.

16 Claims, 1 Drawing figures

Exemplary Claim Number: 1

Number of Drawing Sheets: 1

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KMC	Image
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☐ 2. Document ID: US 5851572 A

Entry 2 of 4

File: USPT

Dec 22, 1998

US-PAT-NO: 5851572

DOCUMENT-IDENTIFIER: US 5851572 A

TITLE: Method of increasing fat firmness and improving meat quality in animals with conjugated linolenic acid

DATE-ISSUED: December 22, 1998

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Cook; Mark E.	Madison	WI	N/A	N/A
Jerome; Daria L.	Madison	WI	N/A	N/A
Pariza; Michael W.	Madison	WI	N/A	N/A
Buege; Dennis R.	Madison	WI	N/A	N/A

US-CL-CURRENT: 426/2; 426/807

ABSTRACT:

A method of treating meat animals to increase fat firmness and meat quality indices which increases meat processability consists of administering to the meat animals a safe and effective amount of conjugated linoleic acid or CLA.
9 Claims, 0 Drawing figures
Exemplary Claim Number: 1

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	RWC	Image
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☐ 3. Document ID: US 5428072 A

Entry 3 of 4

File: USPT

Jun 27, 1995

US-PAT-NO: 5428072

DOCUMENT-IDENTIFIER: US 5428072 A

TITLE: Method of increasing the efficiency of feed conversion in animals

DATE-ISSUED: June 27, 1995

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Cook; Mark E.	Madison	WI	N/A	N/A
Pariza; Michael W.	Madison	WI	N/A	N/A

US-CL-CURRENT: 514/560

ABSTRACT:

A method of enhancing weight gain and feed efficiency in an animal which comprises administering to the animal a safe and effective amount of a conjugated linoleic acid.
4 Claims, 0 Drawing figures
Exemplary Claim Number: 1

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	RWC	Image
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☐ 4. Document ID: US 5017614 A

Entry 4 of 4

File: USPT

May 21, 1991

US-PAT-NO: 5017614
DOCUMENT-IDENTIFIER: US 5017614 A

TITLE: Methods of preventing oxidation, quenching singlet oxygen and inhibiting mold growth and novel compositions therefor

DATE-ISSUED: May 21, 1991

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Pariza; Michael W.	Madison	WI	N/A	N/A
Ha; Yeong L.	Madison	WI	N/A	N/A

US-CL-CURRENT: 514/558; 426/541, 514/2

ABSTRACT:

Methods of preventing oxidation, quenching singlet oxygen and inhibiting mold growth in a product comprises adding to the product a safe and effective amount of an active form of CLA. Active forms of CLA include 9,11-octadecadecenoic acid, 10,12-octadecadienoic acid, active isomers thereof, non-toxic salts thereof; active esters; other active chemical derivatives thereof, and mixtures thereof. Simple methods of making the compositions and novel compositions are also disclosed.

8 Claims, 4 Drawing figures

Exemplary Claim Number: 1

Number of Drawing Sheets: 4

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Image
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